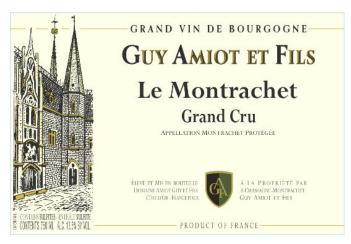
## DOMAINE GUY AMIOT ET FILS LE MONTRACHET GRAND CRU



Domaine Amiot was founded in Chassagne-Montrachet in 1920 by Arsene Amiot when he acquired select parcels of vines or "climats" in Chassagne including Vergers, Cailleet, Clos St. Jean and in what is today Le Montrachet. Under Aresene, Domaine Amiot became one of the first domaines in Burgundy to bottle their own production. In the 1930's the domaine passed to Aresene's son, Pierre, who continued to add top sites such as Champsgains, Macherelles, Maltroie and their tiny parcel in Puligny, Les Demoiselles. Pierre's son, Guy, took the reins

in 1985 and solidified the reputation of the domaine for producing wines of exceptional quality from an impressive array of top vineyard sites. Guy's son Thierry took over the winemaking in 2003 and continues the tradition of expressing the unique character of each vineyard site while consantly seeking to improve the quality of the wines.

**Region:** Burgundy

**Appellation:** Le Montrachet Grand Cru **Owner:** Thierry & Fabrice Amiot

Established: 1920 Farming Practices: Sustainable

**Soil:** Active limestone, with exposed bedrock

**Grape Varieties:** 100% Chardonnay

Vineyard: 8.56 ares
Age of Vines: 97 years
Yield: 25-30 hl/ha
Avg. Production: 360 bottles

Vinification and Élevage: Grapes are harvested and sorted carefully. Fermentation takes place in tank with judicious bâtonnage (lees stirring), followed by spontaneous malolactic fermentation. Aging is in used and new barrique. After 12 months, all barrels are assembled in tank, allowed to integrate for 6 months, and then bottled.

**About the Vineyard:** Comprising two micro-plots totaling 8.56 ares of vineyards, these tiny parcels of Le Montrachet are a gift of nature. The vines are 100% "sélection massale", when new vineyards are planted from cuttings from nearby old vines, planted in the 1920's. This is the rare of the rare.

**Tasting Notes:** This is a wine for cellaring. Structured and opulent, it can take several years to open. Crisp yellow and green apple, pear and pineapple coupled with mineral white stones and toast.

